



Private Dining Menu

*In compliance with Food Code 3-603.11 Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood, poses a health risk. For further information, please contact your physician or public health department.



Stationary Appetizers

Small, individually plated portions.
Serves 3-4 guests.

Joey's Classic Relish Tray	10.50
Classic Joey's Crudites with Green Goddess Dressing (Gluten-Free, Vegetarian)	
Cheese Curds	12.95
A Wisconsin Favorite, Hand-Dipped and Fried White Cheddar Cheese Curds with Ranch Dressing (Vegetarian)	
Lazy Susan Meats & Cheeses	22.50
A variety of Wisconsin Meats & Cheeses with Cornichons and Traditional Accoutrements	
Crab Artichoke Dip	16.95
Creamy and Rich, with Smoked Gouda and Fontina Cheese. Served with Grilled Ciabatta	



Tray-Passed Appetizers

Prices are charged per dozen. Minimum order of two dozen each required.
Recommended 4-5 pieces per person, per hour.

Deviled Eggs	28.95
with Dijon Mustard and Chives (Gluten-Free, Vegetarian)	
Deviled Eggs with Caviar	38.95
with Dijon Mustard, Chives, Caviar (Gluten-Free)	
Jumbo Shrimp Cocktail	37.95
Poached Jumbo Shrimp with Cocktail Sauce	
Mini Crab Cake & Old Bay Mayo	37.95
Fresh Crab Meat with Old Bay Seasoning	
Bacon-Wrapped Shrimp	33.95
Crispy Fuille de Bric Wrapped Shrimp with Bacon. Served with Sauce Remoulade	

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required two weeks prior to your scheduled event. Prices do not include service charge and tax and are subject to change.



Soup & Salad

Please select up to two options.
For groups of 16 or more, counts are required for each selection one week prior to the reservation. Host is to provide place cards indicating the selections.

Soups

Soup du Jour **9.95**
A cup of our seasonal soup

Salads

Bartolotta's Classic Caesar Salad **13.95**
Seasoned Romaine Lettuce with Parmesan Cheese and Garlic Croutons
Tossed in our House-Made Caesar Dressing

Joey's House Salad **11.50**
Mesclun Greens with Cucumbers, Red Onion, Radish, Marinated Cherry Tomato,
Shaved Carrot and Dressed in our House-Made Vinaigrette (Gluten-Free, Vegetarian)

The Wedge **14.50**
Crisp Boston Lettuce with Bacon, Blue Cheese, Red Onion and Fresh Herbs,
Dressed with Buttermilk Blue Cheese Dressing (Gluten-Free, Vegetarian)

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Entrées

Please select up to two options, plus a vegetarian entrée.
For groups of 16 or more, counts are required for each selection one week prior to the reservation. Host is to provide place cards indicating the selections.

Tavern Favorites

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| Four Cheese Ravioli
House-Made Four Cheese Ravioli with a Vodka-Tomato Cream Sauce (Vegetarian) | 25.95 |
| Chicken Marsala
Roasted, Organic Airline Chicken Breast with Sautéed Spinach, Garlic Mashed Potatoes, Creamy Mushroom Marsala Sauce (Gluten-Free) | 28.95 |
| Crispy Polenta Cake with Wild Mushroom Ragu
Crispy Polenta Cake Topped with Wild Mushroom Ragu (Vegan) | 29.95 |
| Beverly Mae's Ribs
Full Baby Back Rack, Slow Cooked and Charred with House-Made BBQ Sauce, Served with Crinkle-Cut Fries and Coleslaw (Gluten-Free) | 31.95 |
| Braised Beef Short Ribs
Red Wine-Braised Short Rib with Glazed Carrots, Potato Purée, Rich Red Wine Veal Sauce (Gluten-Free) | 46.95 |

Seafood

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| BBQ Cedar-Planked Salmon
Blackened Norwegian Salmon Cooked on a Cedar Plank, Roasted Broccolini, Crispy Potatoes, Lemon Butter (Gluten-Free) | 35.95 |
| Jumbo Sea Scallop
Pan-seared Jumbo Sea Scallops, Sautéed Spinach, Glazed Asparagus, Garlic Mashed Potatoes, Lemon-Thyme, Caviar Sauce (Gluten-Free) | 47.95 |

Steaks & Chops

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| 8 oz Classic Filet Mignon
Served with Yukon Gold Mashed Potatoes and Chef's Choice Seasonal Vegetable (Gluten-Free) | 49.95 |
| 18 oz Angus Beef Ribeye
Served with Yukon Gold Mashed Potatoes and Chef's Choice Seasonal Vegetable (Gluten-Free) | 56.95 |

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Dessert

Please select up to two choices.
Dessert counts are required one week prior to the reservation,
with a maximum of two dessert selections.

Crème Brûlée Bartolotta's Classic Vanilla Bean-Baked Custard with a Caramelized Sugar Crust	11
Hot Buttered Rum Budino Rich House-Made Caramel Pudding with Sea Salt, Dark Rum, Chocolate Cookie Crunch	12
Chocolate Lava Cake A Rich House-Made Chocolate Cake, Molten Fudge Center, Raspberry Coulis, Vanilla Bean Ice Cream	12
Nutella Mousse Tart Smooth Nutella® and Dark Chocolate Mousse in a Graham Cracker Crust served with Toasted Marshmallow	12

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**TO PLACE AN ORDER, PLEASE CONTACT
THE BARTOLOTTA RESTAURANT SALES TEAM**

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